Sweets of Bengal celebrates creative new interpretations of our sweet heritage, with **t2**

Sweet reinventions



(Left to right) **Palak Jain, Srishti Sharma and Alisha Mehra enjoyed some creamy *mishti doi* from Nalin Chandra Das.**



(Left to right) **Atanu Saha, Sankalpa Sarkar, Sahnik Biswas and Aninda Debta were all smiles as they sampled a variety of delicious Bengali sweets.**

Bengal means sweets, and what better way to celebrate the spirit of the region than with a festival dedicated to its beloved *mishti*? The 17th edition of Sweets of Bengal, in association with **t2** and partnered by **t2ONLINE**, took place from September 11 to 13, at City Centre New Town. The three-day festival brought together a variety of Bengal's iconic and heritage sweet makers, offering everything from timeless classics to creative new interpretations. The stalls were bustling with people sampling their favourites, discovering unfamiliar flavours and deciding what to take home for their families to enjoy together.

"A three-day event can be planned. What cannot be planned is the way a familiar taste suddenly takes someone back years. That happened repeatedly at Sweets of Bengal. A bite became a memory, a stall became a conversation and an anniversary became a shared experience. Seventeen years of City Centre New Town deserved exactly that: a celebration that didn't simply mark the occasion, but gave people something delicious to remember it by," shared Ramesh Pandey, COO, marketing and events, Ambuja Neotia Group.

After all, when it comes to sweets, more is always better. We browsed through the stalls and picked up some of the most interesting varieties to take a closer look at.

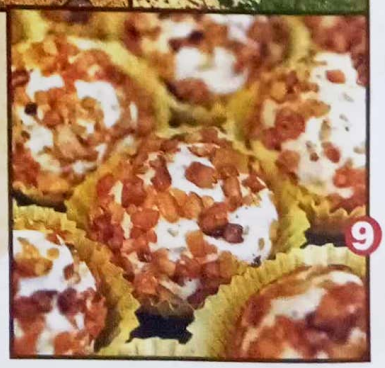












1 **Nepal Sweets offered a delicate take on the *chhena* roll, made with fresh whey cheese and just the right touch of sweetness.**

2 **Paturi got a sweet makeover with this *chhena bhapa paturi* from Banglar Doi, made with steamed whey cheese and wrapped in banana leaves.**

3 **Shaped like a conch shell and flavoured with fragrant saffron, the Keshor Sankho at Maa Kali Sweets is an upgraded version of the classic Bengali *shankh sandesh*.**

4 **The best of both worlds came together in this *gulab jamun* cheesecake from Bobake The Bake & Drink Studio, combining the richness of the classic Indian sweet with the creamy indulgence of a cheesecake.**

5 **Mango Bhora from Brojonath Grand Sons, Howrah, featured a delicate casing of kneaded *chhena* and sugar moulded around a semi-liquid, mango-flavoured centre, much like the classic *jol bhora sandesh*.**

6 **An indulgent array of Bengali favourites from Nalin Chandra Das & Sons, from *chhanar payesh* and *malai* rolls to velvety *rabri*, all looking absolutely delicious.**

7 **Poppy seeds took centre stage in the Posto Kodom from Nabadwip Paul Sweets, giving the sweet its distinctive outer layer and a deliciously nutty texture.**

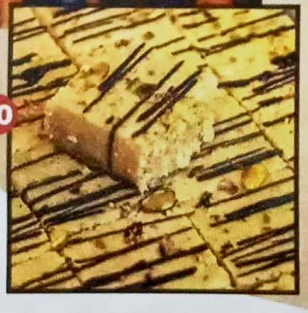
8 **A soft *malpua* from Radha Gobinda Sweets was rolled around a generous filling of creamy *kheer* and every bite of this *khirbhara malpua* was wonderfully indulgent.**

9 **The melt-in-the-mouth Kesar Kachapag at Chaska Sweets and Snacks combined fresh *chhena* with the delicate aroma and colour of saffron.**

10 **Shaktigarh's Langcha House gave *sandesh* a playful twist with its Sobisco Sandesh, featuring a distinctive biscuity texture while retaining the familiar charm of the Bengali sweet.**

11 **The familiar *rosogolla* took on a richer avatar in this baked version at Satyanarayan Mistanna Bhandar, with a lightly caramelised finish adding another layer of flavour.**





Shreyasee Dutta
Pictures: B Halder